

# Halibut with Ginger-Lime Butter

*Serves 4*

¾ cup dry white wine

1 cup water

2 tablespoons fresh lemon juice

Salt

1½ pounds boned and skinned halibut, in 4 fillets

1 tablespoon finely chopped red pickled ginger (beni shoga)

¼ cup rice wine (sake)

2 tablespoons rice vinegar

2 tablespoons fresh orange juice

2 tablespoons fresh lime juice

1 tablespoon finely chopped shallot

1 teaspoon finely chopped garlic

1 teaspoon finely chopped cilantro

½ pound chilled butter, cut into 24 pieces

White pepper

1 orange, rind and pith removed, cut into half-circles

8 sprigs cilantro

12 long thin slices red pickled ginger, rolled into "flowers"

8 sprigs cilantro

1 scallion, green part only, in thin diagonal slices

Combine the wine, water, lemon juice and ¼ teaspoon of salt in a wide non-corrodible skillet. Bring the liquid to a simmer and add the fish; poach over very low heat until not quite cooked through, about 4 minutes. Set aside.

Combine the chopped ginger, rice wine, vinegar, orange and lime juices, shallot, garlic and chopped cilantro in a heavy non-corrodible saucepan. Simmer, stirring occasionally, until the liquid has reduced to about 1½ tablespoons. Incorporate the butter into it to make a *Beurre Blanc*, page 168, and season with white pepper.

Strain half the sauce onto 4 warm serving plates. Drain the halibut fillets and pat them dry. Place them on the plates, and strain the remaining sauce over the top. Garnish with the orange slices, ginger and cilantro sprigs. Sprinkle with the scallion and serve immediately.

NOTE: Pickled ginger and rice vinegar are available in Japanese or Asian markets and some gourmet shops.

*A creation of Kathy Pavletich Casey, chef of Fullers in the Seattle Sheraton, this elegant dish underscores the traditional French *beurre blanc*, a creamy suspension, with a combination of Asian influences: zippy pickled ginger, tart rice vinegar and citrus juices, and a hint of garlic and cilantro. Its success depends on close last-minute surveillance; it cannot be prepared ahead.*